



Kawaii Rainbow Tart

This Kawaii Rainbow tart makes any birthday festive! The cake is filled with a delicious almond paste and decorated with rainbow colors of enchanted cream. This cake perfectly fits the Kawaii trend that started in Japan! Create an adorable Kawaii figure as decoration and surprise your guests!

Boodschappenlijstje



FunCakes Mix for Cookie & Pie Crust
500 g
F10170
€3.82



FunCakes Mix voor Enchanted Cream®
450 g
F10130
€6.25



FunCakes Almond Paste 1:1 -250 g
F54400
€3.61



FunCakes Candy Choco Pearls Large
Matt Mix 70 g
F52745
€3.36



FunCakes Food Colour Gel Set/8
F44305
€20.65



FunCakes Decorating Bags 41 cm
pk/10
F85110
€3.22



Wilton Decorating Tip #1M Open Star
Carded
02-0-0151
€2.00



Patisse Parchment Paper Sheets
38x30cm pk/20
P01733
€3.27



Patisse Baking Frame Adjustable
P2168
€8.92

Ingredients

- FunCakes Mix for Cookie & Pie Crust 500 g
- FunCakes Mix for Enchanted Cream® 150 g
- FunCakes Almond Paste 1:1
- FunCakes Candy Choco Pearls Large Matt Mix
- FunCakes Food Colour Gel Set/8
- 155 g unsalted butter
- 150 ml milk
- 2 eggs (approx. 100 g)

Supplies

- FunCakes Decorating Bags 41 cm
- Wilton Decorating Tip #1M Open Star Carded
- Patisse Parchment Paper Sheets 38x30cm
- Patisse Baking Frame Adjustable
- plastic foil

Step 1: Make the cookie and pie crust dough

Make 500 grams of the FunCakes Mix for Cookie & Pie Crust as directed on the package. Then wrap the dough in plastic wrap and let it set for an hour in the refrigerator.

Step 2: Bake the cookie and pie crust

Preheat the oven to 180°C (hot air oven 160°C). Roll out the dough into a slice about 8 mm thick and press the baking frame ring into the dough. Place the slice of dough with the baking frame ring around it on a baking sheet lined with baking paper.

Mix 250 g almond paste with 1 egg and place in a piping bag fitted with #1M. Pipe the paste onto the cookie & pie crust in a zigzag motion. Bake the crust for about 20-25 minutes until lightly browned and cooked. Remove the baking frame ring when it has cooled completely.

Step 3: Make the enchanted cream

Make 150 grams of the FunCakes Mix for Enchanted Cream as directed on the package and divide it among as many bowls as colors you want. Place a sheet of plastic wrap on the countertop and spread the colored cream side by side lengthwise on this. Roll it up and tie a knot at one end so the cream can't run out. Cut the otherside into the cream off and place it in a piping bag with #1M.

Step 4: Decorate the rainbow tart

Using a zigzag motion, pipe the colored Enchanted Cream® onto the cookie & pie crust and decorate with the FunCakes Candy Choco Pearls Large Mat Mix.



As decoration you can make a kawaii figure. For that, check FunCakes' blog: [How to make kawaii figures.](#)

Step 5: Enjoy this delicious Kawaii Rainbow Tart!

This recipe is made possible by FunCakes.